



Beef Tagliata with Anchovy Gravy



By Sean Gravina

Ingredients

- 4 garlic cloves
- Fresh rosemary
- **Knorr Gravy Pot**
- 2 tbsp Olitalia Olive Oil
- 2 beef rump
- 2 radicchio leaves
- Fresh rucola
- Fat-leaf parsley
- 50 ml extra-virgin olive oil
- 6 anchovy fillets, coarsely chopped
- 30 ml aged balsamic vinegar
- Juice of ½ lemon

Method

- 1** Crush half the garlic, half the rosemary and 1 tsp sea salt in a pestle and mortar. Stir in olive oil and transfer to a bowl.
- 2** Spread the paste on the rump and marinate for 20 minutes.
- 3** Tear the radicchio, combine in a large bowl with the rucola and parsley.
- 4** Heat a large frying pan over medium heat. Remove rump from the marinade and cook, turning once until medium rare. Be sure to allow the beef to rest.
- 5** Add olive oil, the remaining garlic, anchovies and rosemary to the pan. Just before the garlic takes any colour add the Knorr gravy Pot (diluted in 250ml hot water), bring to a boil and reduce until slightly thick.
- 6** Take off the heat and add balsamic, lemon juice and season. Dress the salad with some oil & lemon juice and serve the sliced rump and gravy on the side.

